



424 Walnut

Soup: Seafood Bisque 7

Beans & Greens 12 (w/hot sausage 15)
Stuffed Banana Peppers 15
Hamburger 15

Jumbo Shrimp Cocktail 15
Crab Cake Sandwich 20
Caesar Salad 8

Garden Salad 10

Mixed greens, tomatoes, black olives, cucumber, crumbled bleu or Monterey Jack & Cheddar

Add Grilled Chicken & Potatoes 7

Add Grilled Salmon & Potatoes 9

Add Grilled Steak & Potatoes 9

Add Grilled Shrimp & Potatoes 9

Chicken Penne 22

mushrooms, prosciutto, basil, garlic, spinach, roasted tomato cream

Chicken Piccata single 20 double 25

lemon juice, capers, mushrooms, white wine, tomato concasse

Filet Mignon 5 oz. 32 10 oz. 45

mushrooms, roasted garlic truffle butter

Lamb Chops single 24 duo 34

loin cut, chargrilled, olive oil rosemary rub

Braised Salmon 4 oz. 23 8 oz. 28

sautéed spinach, white balsamic orange glaze

Spots 28

broiled Anglaise-style

Stuffed Salmon 32

Chef's jumbo lump crabmeat stuffing, lemon butter, white wine

Crab Cakes single 28 duo 36

jumbo lump crabmeat, low country seasonings, oven baked

Chilean Sea Bass \$36

Roasted medallions, gremolata, sautéed baby spinach

Swordfish & Shrimp 36

blackened in a cast iron skillet, roasted red pepper and tomato cream, baby spinach

Prime Rib \$35

Slow roasted, chef-carved, au jus

Angel Hair & Crabmeat 38

Jumbo lump crab, angel hair pasta, light garlic cream, toasted pine nuts, tomato concasse